

**2008**

**Annual Review of  
Collaborative Research Program**

**National Center for Food Safety and Technology  
Illinois Institute of Technology**

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**2008** Annual Review of Collaborative Research

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## 2008 NCFST ANNUAL REVIEW OF RESEARCH

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# Introduction

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The Annual Review of Research contains reports on collaborative research conducted at the National Center for Food Safety and Technology during the fiscal year 2008 (October 1, 2007 through September 20, 2008).

NCFST was established in 1988 to bring together scientists from industry, academia and the US Food and Drug Administration (FDA) to work collaboratively on food safety issues. The center is a unique food research consortium of FDA's Center for Food Safety and Applied Nutrition, Division of Food Processing, Science and Technology, the Illinois Institute of Technology, and the food industry. The science conducted at the center forms a foundation for regulatory policy and establishes the parameters to ensure the effectiveness of food processing and packaging technologies. Industry benefits from the clearly established criteria for evaluating new processes and from a clearer understanding of how regulatory policy is established. FDA benefits from the scientific contributions of industry, and consumers benefit from improved processing and packaging systems that help assure food safety.

NCFST's research is implemented through science platforms that reflect the organization's expertise: food processing and packaging, food microbiology, chemical contaminants and allergens, and health promoting foods. The goal of each of these platforms is to manage a research portfolio of projects based on stakeholders' needs. The center is also well placed to facilitate innovation in the food industry through the assessment and validation of new technologies, especially food safety and preservation technologies, aimed at delivering key consumer drivers of safety, health, freshness and convenience. The center's most recently added platform on the science of the health and wellness aspects of foods also promises to add value to its mission.

Going forward, the NCFST seeks to build on its strong foundation and history of the collaboration with industry, FDA and academia to increase its research portfolio and expand its partnership with its stakeholders. By conducting important research on critical food processing issues to address food safety and nutrition, NCFST can help improve the health and well-being of the public.